

Oatmeal Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **22.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **17.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|------|
| Grain | słód pale ale | 2.05 kg (64.9%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy ciemny | 0.16 kg (5.1%) | 68 % | 1200 |
| Grain | Karmelowy Czerwony | 0.32 kg (10.1%) | 75 % | 59 |
| Grain | Płatki owsiane | 0.63 kg (19.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Agnus | 19 g | 50 min | 9.65 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|---------|----------------|--------|---------|--------|
| Finning | mech irlandzki | 3 g | Boil | 20 min |